

## Claims

1. A heat shape stable and heat resistant fat-based confectionery product characterised in that it is film-coated.  
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2. A fat-based confectionery product according to claim 1 wherein the film forming coating agent is a cellulose-based material such as hydroxypropyl methyl cellulose, methyl cellulose, hydroxypropyl cellulose, carboxy methyl cellulose and/or gum such as guar gum, locust bean gum, gum arabic, pectin,  
10 xanthan gum, and/or modified starch, dextrins, maltodextrin, carrageenan, shellac, whey protein, alcohol-based coating material, other water-based film former and/or any mixture thereof.
3. A fat-based confectionery product according to claim 1 or claim 2 which  
15 further comprises a plasticiser preferably chosen in the group of polyethylene glycol, stearic acid, sodium citrate, triethyl citrate, glycerol, propylene glycol, glucose syrup, invert syrup, dextrose, fructose, high fructose corn syrup and/or any mixture thereof.
- 20 4. A fat based confectionery product according to any of the preceding claims which further comprises at least one of Polysorbate 80, lecithin, stearic acid, corn starch or talc and /or any mixtures thereof.
5. A fat-based confectionery product according to any of the preceding claims  
25 wherein the film coating comprises one or more food colourings and/or flavourings.
6. A fat-based confectionery product according to any of the preceding claims wherein the film coating is 0.01% to 10% by weight of the fat-based  
30 confectionery, more preferably 0.5 to 6 %, and even more preferably 2 to 5% .

7. A fat-based confectionery according to any of the preceding claims wherein the thickness of the film coating is 1 micrometre to 1 millimetre.
- 5      8. fat-based confectionery product according to any of the preceding claims wherein the product is a chocolate product of less than 15 millimetres width coated with a film comprising modified starch, lecithin, high fructose corn syrup and/or glycerol.
- 10     9. The use of a fat-based confectionery product according to one of claims 1 to 8 in or on a food product submitted to heat.
10. A food product comprising a fat-based confectionery product according to one of claims 1 to 8.
- 15     11. A food product according to claim 10 in which the food is a chocolate or chocolate analogue.
- 20     12. A food product according to claim 10 or claim 11 which has a uniform texture.
13. A food product according to claim 10 in which food is cookie, biscuit, muffin or any other flour-based baked food submitted to baking.
- 25     14. A food product according to claim 11 or claim 13 wherein the fat-based confectionery product is according to claim 8.
- 30     15. Use of a fat-based confectionery product according to one of claims 1 to 8 in a food product according to one of claims 10 to 14 wherein the colouring does not bleed from the coating into or onto the food product.